Tourism Sector Development



Tourism Industry Development Program

- Provides financial support to individuals and business owners/operators working in the tourism industry towards professional development and business development tools.
- Eligible projects include:
 - Direct to Business Market-Readiness Assessments and Programs.
 - Mystery Shop Assessments
 - Business Mentoring
 - Seminars, Workshops, Conferences, Professional Development
 - Study Tours/Best Practice Missions
 - Other initiatives that address tourism industry professional development and tourism business development may be considered.





NS Tourism Human Resource Council

- www.tourismhrc.com
- Classroom and on-line workshops
 - Customer service training
 - HR Specific training
 - Professional development
 - Personal development & safety





Other Programs

- Gros Morne Institute for Sustainable Tourism (GMIST)
- www.gmist.ca
 - Edge of the Wedge
 - Best Practice Missions
- Bonavista Institute for Cultural Tourism (BICT)
- www.bonavistainstitute.ca
 - Culinary Tourism and the Arts
 - Profitable Partnerships
 - The Business of Food (on-line)
 - The Role of Municipalities in Tourism Planning & Development (on-line)
 - Signature Menus
 - Building Place
 - Intro to Cultural Tourism (on-line)





Culinary Workshops

9 one-day workshops

- NSCC Campuses in:
 - Port Hawkesbury
 - May 12, 13, 14
 - Bridgewater
 - June 16, 17, 18
 - Pictou
 - June 23, 24, 25







Introduction to Signature Menus

- Custom built from the 3.5 day workshop
- Explores your regions history and culture
- Identifies culturally significant cuisine
- Chef demonstrations
- Standardized recipes
- Recipe development
- Menu design, layout & wording





Lobster: Beyond the Boil

- Learn culinary techniques used to prepare lobster
- Learn new ways to prepare lobster
- How to most effectively use this high end seafood
- Minimize waste and maximize profits
- Elevate and expand your lobster offerings



Breakfast of Champions

- Explore traditional & high-end breakfast offerings
- Create new culturally significant breakfast items
- Expand traditional egg & breakfast meat dishes
- Elevate griddle cakes with a local flavor
- Create quick breads with a signature flair



